



Pesto Potato Salad

Light lemon herb vinaigrette drizzled over sliced golden potatoes

1-1/4 pounds gold potatoes, washed
1 teaspoon fresh lemon juice
1 teaspoon white Balsamic vinegar
1 teaspoon (each) Dijon mustard, whole grain mustard
2 Tablespoons vegetable broth
1 Tablespoon olive oil
1 Tablespoon basil pesto
1/2 cup packed fresh parsley, chopped
1 garlic clove, minced
1/2 cup thinly sliced onions
Salt; ground black pepper to taste

Cook Potatoes:

In a large pot, place potatoes and cover with water; sprinkle about 1 teaspoon salt. Cook to boiling; reduce heat to low; simmer for about 15 minutes until potatoes are just fork tender but not overcooked.

Drain water from potatoes; cool, cut into 1/2-inch slices.

In a small bowl, stir lemon juice, vinegar, Dijon mustard, whole grain mustard, vegetable broth, olive oil, and pesto.

Stir in parsley, garlic, and onions. Season with salt and pepper to taste.

Arrange potatoes in shallow serving pan; drizzle the pesto herb sauce over the potatoes.

Serve cold or warm. Serve 4

About the Recipe: Potato salad can be served fancy or as a comfort supper. This recipe is flavored with herbs and a light lemon vinegar dressing. It's a plant-based dish that's so versatile that it welcomes any season.